# Marquis de Pennautier Terroirs D`Altitude Chardonnay 2023




## Region

The Languedoc is a vast region stretching across much of the south and Mediterranean with large volume of IGP wine within the distinct areas of l`Aude, Gard and Hérault and also well known appellations such as Minervois, Corbières, Pic Saint Loup and Fitou. It's history dates back to the Greeks and Romans as well as monastaries in the Middle Ages. The Languedoc experiences Mediterranean climate with high levels of sunshine and warmth with low rainfall which are all favourable for grape growing. A wide range of grape varieties are grown including Syrah, Grenache and Carignan and the local variety piquepoul making a range of styles of red, white and rosé wines.

## Producer

Established under Louis XIII in 1620, the Chateau de Pennautier forms the heart of the Lorgeril estate. The Domaine comprises of 340 hectares, mainly in the Cabardes region of northern Languedoc, close to the medieval city of Carcassonne. Miren and Nicolas de Lorgeril, direct descendants of the first Marquis de Pennautier, are the tenth generation of the family to make wine here. Maison Lorgeril are passionate about sustainability, the estate have been in organic conversion since 2015 and promote biodiversity through their vineyards.

## Tasting Notes

A beautiful Chardonnay from the Languedoc region in the south of France. A lovely golden colour with tropical fruits on the nose. The wine is matured in new French oak barrels for 10 months with occasional lees stirring to keep it in contact with the yeasts, this gives the wine its creamy texture and buttery notes which complement the pineapple, nectarine and ripe peach characters. A fresh acidity balances the richness of the wine and gives a long, lasting finish.

## Food

Serve chilled as an accompaniment to foie gras, chicken dishes or salmon in a creamy sauce.

## Technical Information

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| **Country** | France |
| **Region** | Languedoc |
| **Grape(s)** | Chardonnay (100%) |
| **Type** | White |
| **Style** | Fruity |
| **Oaked Style** | Oaked |
| **Body Style** | Medium bodied |
| **Sustainable** | Yes-certified sustainable |

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|---|---|---|
| **Dry/Sweet Style** | Dry | |
| **Alcohol Content** | 13% | |
| **Closure Style** | Cork | |
| **Organic/Biodynamic** | No | |
| **Allergens** | **Milk:** | No |
| | **Egg:** | No |
| **Vegetarian/Vegan** | **Vegetarian:** | Yes |
| | **Vegan:** | Yes |

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